

CANDELEROS SOUTHWESTERN GRILL

**MAKE IT EASY & MAKE IT SPECIAL WITH OUR ENTIRE LINE
OF SIZZLING SAUCES AND SALSAS!**

ENCHILADA SUIZA

2 lbs New potatoes

1 lb of grated Monterey Jack or Cheddar cheese

Corn Tortillas

1 jar of Candeleros Green Enchilada Sauce (or Roasted Tomatillo Salsa)

Feta cheese

1 package frozen corn

1 Red Bell pepper

Quarter the potatoes and cook in salted H2O till they are fork tender. Drain & cool.

Mash the potatoes till chunky in a bowl. Add the cheese and mix.

Lay corn tortilla on the counter. Form a mixture of potato & cheese the size of a sausage and roll. Place on tortilla and roll. Ends of tortilla should overlap.

Place overlap down in lightly oiled baking dish. Cover with sauce and bake for 30 minutes on 350°

While enchiladas are baking, dice the red bell pepper and sauté in oil with corn kernels. Use as garnish on top of the enchiladas when plating.